



HISTORY

In the 1800's, ice from the Great Lakes was in high demand. By 1830, Americans had come to rely on foods that required refrigeration. Ice harvesting had become a way for farmers to supplement their income in the winter.

The job was a difficult and often daring task. Snow would be scraped off of the ice field and holes were made to measure ice thickness. Next, a grid would be marked for the ice plow to follow when cutting blocks two-thirds of the way and completed by the workers sawing to completion. Blocks could be up to 300 lbs. Ice would then be loaded onto horse drawn flat-beds and transported to ice houses where it was stored until summer when it could be sold.

The ice was stacked and packed inside the ice house. Sawdust was used for insulation and placed in between layers of ice. Some ice houses stored over 1,600 ton of ice. The work these men did each long day was dangerous and cold. Once a luxury, ice became a common household and business commodity by 1900. The ice delivery man would weigh ice blocks and deliver ice by horse drawn covered wagon to homes and businesses. Each order was carried into the home and placed into the top shelf of an ice box to keep food fresh.

Improved ice harvesting and storage techniques revolutionized American businesses and diets. For the first time, meatpackers, dairies, and produce growers could ship their products across great distances. Brewers could regulate the temperature of their facilities to produce beer year-round. And restaurant owners, shopkeepers, and home cooks could keep a variety of fresh ingredients on-hand.

SOURCED LOCALLY

We are committed to providing our guests with the highest quality ingredients. We acquire as much of our product from local, sustainable sources as possible. Our chicken, beef and pork are humanely raised on Michigan family farms. They are never administered hormones or antibiotics and are fed a vegetarian diet.



MACKINAC ISLAND





APPETIZERS

- SMOKEHOUSE WINGS** 14
Cinnamon-chipotle rub, apple smoked, celery and bleu cheese dressing.
- KICKIN' QUESADILLA** 11
Roasted sweet corn, tomatoes, scallions, chipotle pepper, queso fresca; grilled in a flour tortilla and topped with sour cream, pico de gallo and guacamole.
- MACHO NACHOS** 15
Tri-colored tortilla chips, topped with black beans, jalapeños, roasted sweet corn, tomatoes, scallions, cheddar and queso fresca; baked and topped with sour cream, pico de gallo and guacamole. Choice of smoked brisket, pulled pork or pulled chicken.

- CRUNCHY DEVEILED EGGS** 10
Lightly coated with seasoned panko crumbs, fried and topped with chives.
- ROASTED CORN FRITTERS** 12
Our own savory batter, with sweet Michigan corn, flash fried and topped with Plath's smoked bacon chips and chipotle-maple glaze.
- COLOSSAL ONION RINGS** 10
Hand cut, marinated in buttermilk and panko crumbs, with spicy dipping sauce.
- HOUSE-MADE POTATO CHIPS** 8
Served with blue cheese dipping sauce.

SOUPS & SALADS

- SMOKED BRISKET CHILI** 6/8
Made with prime beef brisket from our smokehouse, garnished with sour cream, queso fresca and pico de gallo, with cornbread.
- CHICKEN & SAUSAGE GUMBO** 6/8
Made with our own house smoked chicken, Plath's spicy andouille sausage, onions, garlic, celery, peppers.
- ICE BOX CHOP SALAD** 13
Romaine lettuce, chickpeas, tomatoes, avocado, double-smoked bacon, sweet corn, scallions, goat cheese, sunflower nuts, focaccia croutons, crispy fried onions, tossed in creamy garlic dressing.
- SMALL GARDEN OR CAESAR** 6

- CAESAR SALAD** 12
Romaine lettuce, fresh grated parmesan cheese, focaccia croutons, tossed in creamy Caesar dressing.
Add smoked chicken, pulled pork or smoked brisket. \$3
- STRAWBERRY CAPRESE SALAD** 14
Fresh strawberries, baby heirloom tomatoes, pistachio pesto, fresh mozzarella, basil and mint.
- SUMMER SPINACH SALAD** 11
Baby spinach, glazed walnuts, red onion, chopped egg, dried cranberries, pears and gorgonzola, with a delicious honey-mustard dressing.

Consuming raw or under-cooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. Ask your server about menu items that may be cooked to order.

SMOKEHOUSE SIGNATURES

CHOICE OF TWO SIDES AND CORNBREAD

- BABY BACK RIBS**
Dry rubbed, slow smoked
Half Rack 15
Full Rack 22

- PULLED PORK** 13
1/2 lb. Smoked pork shoulder, hand pulled

- SMOKED WHOLE CHICKEN**
Half Chicken 16
Quarter Chicken 13

- BEEF BRISKET** 17
1/2 lb. Slow smoked, sliced thin

- SMOKEHOUSE COMBO** 18
Pulled pork, 1/4 smoked chicken and sliced brisket

SIDES

- BARBECUED BAKED BEANS** **SWEET CORN ON THE COB**
CREAMY COLE SLAW **POTATO AND EGG SALAD**
MACARONI AND CHEESE **SPICY BLACK BEANS**

SAUCES

- NORTH CAROLINA** **KANSAS CITY** **ST. LOUIS**

BURGERS AND SANDWICHES

YOUR CHOICE OF FRIES OR HOUSE-MADE RANCH CHIPS

- SMOKEHOUSE BURGER** 15
Maple-sugar sliced pork belly, tomato, cheddar cheese and caramelized onions on brioche, topped with a fried egg.

- GRILLED PORTOBELLA STACK** 13
Portobella mushrooms, red onions, red bell peppers and zucchini, marinated in balsamic dressing and grilled, topped with queso fresca and basil-pesto on grilled focaccia.

- GOING WHOLE HOG** 14
Smoked pulled pork bathed in Kansas City Sauce and topped with our signature coleslaw served on a brioche bun and dill pickle. Add bacon \$2.00

- MAPLE CHICKEN MACKINAC** 13
Expertly char-grilled chicken breast, maple-sugar cured bacon, sautéed mushrooms, caramelized onions and swiss cheese on brioche.

- SMOKIN' BEEF BRISKET TACOS** 14
Sliced onion, smoked gouda and pickled jalapeños on corn tortillas.

- THREE LITTLE PIGGIES** 14
Pork Trio. Plath Double Smoked Bacon, pulled pork and sliced ham, stacked high, bathed in St. Louis Sauce and served on a brioche bun.

- BEEF BRISKET IN A BASKET** 14
Beef Brisket with our onion marmalade, smoked gouda and spicy sauce, served on a brioche bun.

FINALE 7

- PECAN APPLE CRISP À LA MODE**
PEANUT BUTTER PIE
BOURBON-PECAN DERBY PIE

- RYBA'S HOT FUDGE SUNDAE**
TOLL HOUSE COOKIE ICE CREAM SANDWICH
with Ryba's Hot Fudge Sauce